Victoria Voice
the voice of Victoria School

EDMONTON DOESN'T CARE ABOUT THE NORTH SIDE

Have you heard of the Terwillegar Footbridge? It has been in the news lately because is is a new bridge that just opened in southwest Edmonton. Why is this article here? Why now? Well, here's why: roads, LRT, Walterdale Bridge etc. So, why are you putting those random infrastructure projects together, Nathaniel? Well, those are all of the things the south side gets first or better. Let me explain. The infamous Metro Line, still not operating 100%, is a prime example of how the City of Edmonton doesn't care about the north side. The main reason the Metro Line problem exists is because the city was too cheap to select a higher quality builder and operator for the Metro Line because we are on the north side. The Valley Line, a 1.8 BILLION DOLLAR PROJECT will only service the south side, and the city got funding for that pretty quickly. The city also doesn't have many plans for the LRT on the north side. After this project, it will be extending the existing line even more south. Also related to the LRT, Health Sciences station, which opened in 2006, was renovated already. Meanwhile, the last renovation of a north side LRT station was Clareview in 2001. The Walterdale bridge, another example, has been delayed much like the Metro line, and also because of the city's lack of willingness to spend a little more money. Going even further, the city updates roads on the south side first. The Anthony Henday Drive, notice how the north-east side was the last to be built. They are now upgrading, wait for it, the southwest side of the Anthony Henday. That was quite predictable. Now here is another shocking item, even critical buildings like schools and hospitals get updated on the south side first. Schools especially. The city has built ONE new school on the north side , and NINE schools on the south side. A critical modernization project, the Highlands School building, has been UNDERFUNDED because it's on the north side. Another example is my elementary school Delwood. The ceiling is falling apart, the roof is leaking, and the building is in horrible shape. Classes are flooding and being moved, its a nightmare. And what does the school board do? replace only HALF of the faulty roof. Not the whole roof. Because it's on the north side. So, why is this all happening? Follow the money. The average person who lives on the south side makes more money than the average north-sider. The city takes the demand of the rich people before the less rich people. And going back to the footbridge, Terwillegar is one of the RICHEST neighbourhoods in the city. The upgrade to the Anthony Henday drive is right beside Terwillegar! So, in summary, be an advocate for your area, and just hang in there north-sider!

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Upcoming Events

Monday, October 24

- Cornelius Carter Keynote presentation - Grades 7 – 12 dance students are to go to the South Gym from 10:10 – 11:35 a.m. Bring your journal and a writing utensil.
- Junior High Senior Girls Volleyball Game - VSA @ Elizabeth Finch,
- 13815 – 160 Ave. N.W. Edmonton, AB – 4:15 p.m.

Tuesday, October 25

- Math Help Sessions (Secondary) – at lunch in Room 2420

Wednesday, October 26

- Elementary Running Club (Sept. – Dec.) at lunch in Room 1418

Thursday, October 27

- Elementary - Hot Lunch
- Math Help Sessions (Secondary) – at lunch in Room 2420

Friday, October 28

- K-12 Haunted House, Flex Space- Basement

Advertising

Advertising Rates:

Basic Plan: $2.00/week gets you a basic advertisement in the newspaper.

Deluxe Plan: $4.00/week gets you an advertisement that we can create for you on our website and newspaper.

Premium Plan: $8.00/week gets you an advertisement that we can create for you, and be featured on our website, newspaper and emails, as well as some other perks.

vsanewpaper.com/advertise.html

Word Of The Week

dilapidated

di-lap-i-dat-ed

adjective

(of a building or object) in a state of disrepair or ruin as a result of age or neglect.

synonyms: run-down, tumbledown, ramshackle, broken-down, in disrepair, shabby, battered, beat-up, rickety, shaky, unsound, crumbling, in ruins, ruined, decayed, decaying, decrepit;

-Kaylee Luong

Fictional Story

You know the saying “it’s fun until someone gets hurt” it seems that no one takes it serious. Until their affected by it.

It was a sunny day, my friends and I were soaking up the rest of the the summer before school started again. Mountains at the beach we were at were high, but not to high to jump off of. I wasn’t a great swimmer but when I was with my best friends Brad and Juliet and they convinced to just go for it.

‘ “Guys I don’t think this is a good idea.” I complained, biting my bottom lip.

“C’mon Cathy it’ll be fine, you're just a little bit afraid of heights.” Brad laughed a bit.

“Ya, Cath!” Juliet smiled wide begging me with her eyes.

“Fine.” I exclaimed rolling my eyes.

“Here,” Juliet started. “Hold my hand.” She stuck her hand out in front of me and I grabbed in roughly. “Three, two, one!”

We ran together, the end of the cliff reached our feet when we both began moving forward even more. Everything seemed to move in slow motion, the wind, the fall, everything. Finally we hit the water in a large splash. Brad soon followed. It was all alright. We decided that we should do it again, and again, and again. Each time I went with Juliet and then, the fourth time, I had stupidly said I had the confidence and thought that I did. The same sensations of the cold rock at the bottom of feet, the edge, the slow motion sights, the warm wind. When I finally hit the cold water it felt harder than before, and when I went under I realized I had no one to help me back up. I started sinking, going under fast. Flailing my arms through the water, I tried to grab attention, but it just pulled me down faster. The water began entering my lungs and my arms began to get tired and fell beside me, and that’s when I acknowledged what it was like to die, and everything stopped.

-Danica Marie

History of Halloween- Junior

On Halloween, when people thought that ghosts came back to the world, people thought that they might encounter ghosts if they left their houses. To avoid being recognized by the so called ghosts, people would wear masks or costumes when they left their houses after dark. They believed that ghosts would mistake them for other spirits if they wore costumes. Halloween is short for "All Hallows' Eve" which was the evening before All Hallows Day or Hallowmas on November 1. Which is why we have halloween on October 31!

Fun facts

- Some girls believed they would see their future boyfriend or husband's faces if they looked into a mirror while walking downstairs at midnight on Halloween.
- Black and orange are generally associated with Halloween. Orange is a symbol of strength and and, along with brown and gold, stands for the harvest and autumn. Black is usually a symbol of death or darkness and is a reminder that Halloween was a festival that marked the boundaries between life and death.

Have fun trick or treating!

-Molly Southam

YouTube Spotlight- Junior

GloZell Green is a comedic YouTube channel with 4,512,307 subscribers and 763,668,317 views so far and growing. GloZell has many different personalities in her videos, my favourite one being Cupcake, the clueless beauty vlogger! She posts a variety of videos, challenges, series and life updates twice a week. Her catchphrases are "Is you okay, is you good, 'cause I wanted to know" at the beginning of all her videos and "Over and out" at the end. She rose to fame with her hilarious YouTube cinnamon challenge, which gained 50,010,271 views! View the video here: http://bit.ly/1SqS3jE. She has done many more challenges, such as the warhead challenge, the milk challenge, the banana and sprite challenge, the chubby bunny challenge and the hot pepper challenge. Right now, she has a few series going on, such as 'Keeping Up WIth The GloZell's' or 'GloZell Is Naked And Afraid', and my favourite, 'The Taylor Swift Squad'. She also posts many more single videos about random things! View them all at her YouTube channel GloZell Green.

-Nathaniel Sorochan

Poems

Star

When you wish upon a star

That star is dead

You can't wish upon it again.

Wishes only count

Once

Twice

And I beg you

As someone who knows

As someone you cares,

Let it count.

Sew Them Back On

Your feathers have torn

Your wings are a mess

Here,

Let me sew them back on.

Fake Dawn

It's a

Fake dawn

Caused by

City streetlights

And she

Can't tell

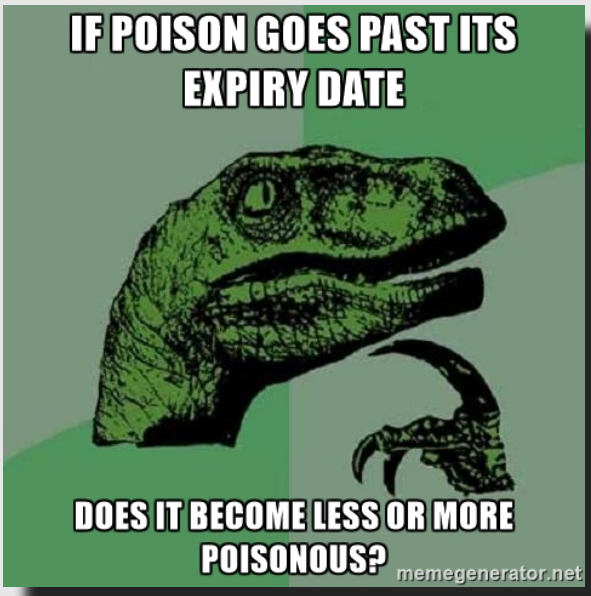
The difference

-Ava-Cado Wetzel

Halloween Photos

We want your halloween costume photos! After halloween, post your pictures on Instagram or Twitter with the hashtag #VSAHALLOWEEN or tag us @vsanewspaper for a chance to win a prize! The best costume will win!

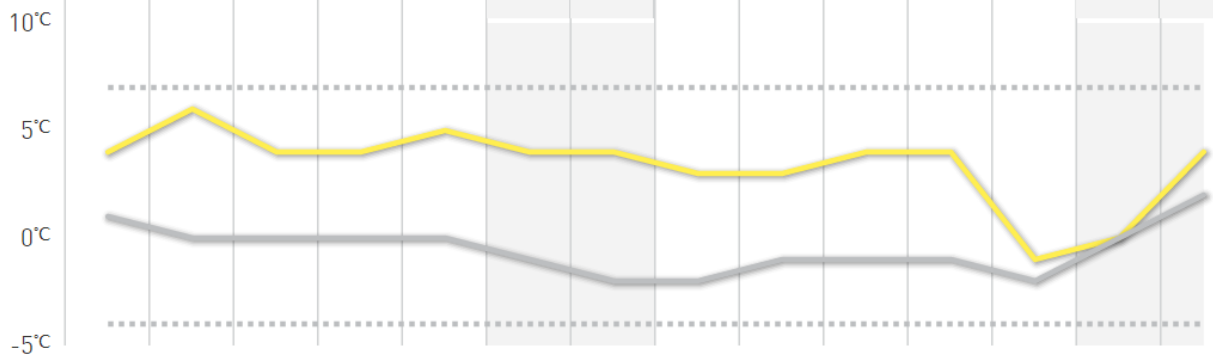
Memes



-Nathaniel Sorochan

The Weather

	Mon Oct 24	Tue Oct 25	Wed Oct 26	Thu Oct 27	Fri Oct 28	Sat Oct 29	Sun Oct 30	Mon Oct 31	Tue Nov 1	Wed Nov 2	Thu Nov 3	Fri Nov 4	Sat Nov 5	Sun Nov 6
Day	4°C	6°C	4°C	4°C	5°C	4°C	4°C	3°C	3°C	4°C	4°C	-1°C	0°C	4°C
Night	1°C	0°C	0°C	0°C	0°C	-1°C	-2°C	-2°C	-1°C	-1°C	-1°C	-2°C	0°C	2°C
POP	30%	80%	30%	30%	30%	30%	20%	30%	20%	20%	10%	10%	10%	20%



It has been a beautiful week! Sunshine dominated this week, with double digit temperatures late last week. Unfortunately we will be falling into a cooling trend, but no snow, with a sharp warm up starting November 4th. Just a reminder to visit Victoria School's Haunted House October 28th in the multi purpose room in the basement.

The Weekend Forecast

	Fri (NIGHT) Oct 28	Sat (DAY) Oct 29	Sat (NIGHT) Oct 29	Sun (DAY) Oct 30	Sun (NIGHT) Oct 30
	Mainly cloudy	Cloudy with sunny breaks	Partly cloudy	Mainly sunny	Cloudy
	0°C	4°C	-1°C	4°C	-2°C
POP	30%	30%	20%	20%	30%

Photos of the Week

Spider Cake

Ingredients:

- 2 1/4 (7 1/8 ounces) cups sifted cake flour - sift it into the measuring cup
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 1/4 cups granulated sugar
- 2 large eggs, room temperature
- 3/4 cup sour cream
- 1 1/2 teaspoons vanilla extract
- 6 tablespoons milk
- 3 tablespoons cocoa powder
- 1 cup egg whites (about 8 large egg whites)
- 2 cups sugar
- 1 1/2 pounds unsalted butter, softened
- pinch salt
- 1/2 cup nutella
- 4 ounces bittersweet chocolate, melted
- 1 teaspoon vanilla extract
- 2 ounces bittersweet chocolate
- 4 tablespoons (2 ounces) unsalted butter, cut into 4 pieces
- 2 ounces bittersweet chocolate, melted

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Spider Cake

To make the marble cake:

1. Preheat oven to 350degreesF. Prepare two 8-inch cake pans with parchment rounds and grease. Set aside. Sift together the cake flour, baking powder, baking soda and salt, set aside.
2. Cream together the butter and sugar until fluffy, about 3 minutes. Add the eggs, one at a time and mix after each, until well combined. Add the sour cream and vanilla.
3. Add the dry mixture in 3 batches, alternating with the milk. Split the batter in half and sift the cocoa powder over one half. Stir gently to combine.
4. Place some of the white batter in the bottoms of the two 8-inch cake pans. Add the chocolate batter in blobs. Very carefully stir the white batter into the chocolate, to achieve a marble pattern. Bake for about 25-30 minutes or until a cake tester comes out clean. Once baked cool on a rack.

While the cake is cooling, prepare the buttercream:

5. In the bowl of a stand mixer combine the egg whites and sugar. It will be very thick and grainy. Put the bowl over a double boiler and stir it with a rubber spatula until the sugar is completely melted. Brush the sides down with the spatula to make sure all the sugar is melted.
6. Feel the egg mixture between your fingers to check for graininess. Once it is completely smooth, put the bowl on the mixer and beat with the whip attachment on medium high speed. Whip until it is light, fluffy, glossy and the bowl feels just about room temperature. If the egg whites are not cooled off sufficiently it will melt the butter when you add it.
7. Once the egg whites are whipped and cooled, add the butter, 2 tablespoons at a time on medium speed. WARNING: After you have added about half of the butter, it may look curdled and runny, this is normal and you should continue adding the rest of the butter.
8. Once you have finished adding the butter and it has mixed on medium speed for about a minute the buttercream will be creamy and glossy looking again. Add the salt, and vanilla. Divide the buttercream in two bowls, 1/3 in one bowl and 2/3 in the other. Add the nutella to the bowl with 2/3 of the buttercream. Add the cooled, melted chocolate to the other.
9. Unmold the cooled cakes and cut each later in half. Spread about 3/4 cup of the chocolate buttercream on the first layer. Repeat with the next two layers of cake and buttercream. Top with the final layer of cake.
10. Top the cake with 1 cup of the nutella buttercream. Spread it smooth with a metal spatula. Put more nutella buttercream on the sides of the cake, using enough to cover all the crumbs. Once the whole cake is covered, smooth the icing with the spatula, until it is nice and flat.

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Spider Cake

To make the ganache spider web:

1. In a double boiler melt the chocolate and the butter together, gently whisking until smooth.
2. Use a parchment bag to pipe a thin spiral around the cake. Use a toothpick or skewer to draw lines from the center of the spiral out to the edge to create the web. Use the chocolate ganache to draw a line down the side of the cake and pipe a smaller spiders body there. Repeat with as many spiders as you like.
3. Cover the rest of the chocolate ganache and allow it to cool to room temperature. Once the chocolate ganache is set up - this may take an hour or two - place it in a pastry bag fit with a round tip. Pipe a large ball of the ganache to create the spider's body.

Chocolate spider legs:

1. Fill another paper pastry bag about 1/3 full with the melted chocolate and pipe out the chocolate in the shape of the number 7 onto a silpat, waxpaper or parchment paper. Make sure you do a size that will fit the size of the spider body you intend to have. Pipe several extra in case you have breakage. Place the sheet into the freezer to set the chocolate.
2. Remove the spider legs from the freezer and using a small spatula, lift up the legs and place them on the spider, 4 on each side. Work quickly so the chocolate doesn't warm up too much. You may have to return the legs to the freezer if you are doing several spiders.

YouTube Spotlight

SciShow is a popular science YouTube channel that posts a variety of YouTube videos on different topics regarding science! Each video ranges from 2-20 minutes, and tackles a big question in science today! There is a video posted every day, by three hosts! SciShow also has two sister channels SciShow Kids and SciShow space, each post almost daily. This channel has 3,834,074 subscribers and about 500,000,000 views!

The Science Corner- Junior

Do you love science? Check out this area every week for a new science experiment!

Tornado In A Bottle:

You Will Need:

- Water
- A clear plastic bottle with a cap (that won't leak)
- Glitter
- Dish washing liquid

The Method:

1. Fill the plastic bottle with water until it reaches around three quarters full.
2. Add a few drops of dish washing liquid.
3. Sprinkle in a few pinches of glitter (this will make your tornado easier to see).
4. Put the cap on tightly.
5. Turn the bottle upside down and hold it by the neck. Quickly spin the bottle in a circular motion for a few seconds, stop and look inside to see if you can see a mini tornado forming in the water. You might need to try it a few times before you get it working properly.

The Explanation:

Spinning the bottle in a circular motion creates a water vortex that looks like a mini tornado. The water is rapidly spinning around the centre of the vortex due to centripetal force (an inward force directing an object or fluid such as water towards the centre of its circular path). Vortexes found in nature include tornadoes, hurricanes and waterspouts (a tornado that forms over water).